

**Abstract of the invention**

Method for the pasteurization of liquid mixtures for ice cream, characterised by the following stages:

5 heating of the liquid mixture to a temperature below the coagulation point for the protein substances present in the liquid mixture and the simultaneous injection of pressurized gaseous carbon dioxide into the liquid mixture. The processing temperature lies

10 between approximately 50°C and approximately 59°C and is preferably in the order of approximately 55°C. Injection of the gaseous carbon dioxide takes place at a pressure which may be varied between approximately 5 and approximately 6 bar and preferably at a pressure of

15 approximately 5.5 bar.